

Abstract

A process for the preparation of chocolate crumb which comprises mixing and heating mixing and heating low fat milk solids, sugar, in the absence or presence of cocoa solids and from 1.2 to 8% by weight of water based on the weight of the mixture in a mixer to a temperature of 85° to 120°C, reacting at a temperature of 85° to 180°C for a period of from 2.5 to 25 minutes followed by drying to a moisture content of less than 3% by weight based on the total weight of the mixture. The present invention also provides a concentrated chocolate crumb comprising low fat milk solids, sugar and optionally cocoa solids wherein the ratio of milk solids to sugar is between 1:1.5 and 1: 0.1. When cocoa solids are present, preferably the amount of cocoa solids in the concentrated chocolate crumb is from 10 to 15% by weight based on the total weight of the mixture.